

DOLCE

by Pastry Chef Sweet Lilly Jarrett

Tiramisu	10
ladyfinger, zabaglione**, hazelnut gelato	
Bombolone	12
espresso ganache, nutella, toasted hazelnut, mixed berry ◇ add a shot of chilled espresso +3	
Brownie con Gelato	11
dulce de leche, walnut, cacao nib	
Burnt Basque Cheesecake	12
macerated strawberry, pistachio, whipped cream	
Mango Panna Cotta	11
coconut, pineapple, mixed berry, marcona almond	
Affogato	10
gelato, colectivo espresso, lazzaroni amaro	
Sorbet or Gelato	8
Colectivo Coffee & Letterbox Tea	
coffee / espresso / latte / cappuccino	

DIGESTIFS

Carpano Antica Formula Sweet Vermouth on Tap	10 / 12
2 oz. or 3 oz. pour	
House Limoncello	8
1.5 oz. pour	

** Made with raw eggs.

*Consuming raw or undercooked eggs and meats increases the risk of food-borne illnesses and will be served only upon customer request.

DESSERT COCKTAILS

Presence Requested	25
El Maestro Sierra Brandy, Rare Wine Co. Boston Bual Madeira, Tempus Fugit Crème de Cacao a la Vanille, Borghetti, espresso. Served up.	
A Flight of Fancy	18
Casamigos Reposado, Tempus Fugit Crème de Noyaux, Tempus Fugit Crème de Cacao, Jacoulot Crème de Mûre, Luxardo Bitter, cream. Served up.	
Della Nonna	17
Ron Colón Red Banana Oleo Rum, Frangelico, Tempus Fugit Crème de Banane, cream. Served up.	
A Quiet Table	14
Tito's Handmade Vodka, Bicerin di Gianduiotto Chocolate Liqueur, Frangelico, Tattersall Orange Crema, cream. Served up.	

DESSERT WINE, PORT, AND MADEIRA

2 oz. pours

Telmo Rodríguez 'M.R.' Moscatel 2019, Malaga, Spain	13
Royal Tokaji '5 Puttonyos Aszú' 2017, Tokaj, Hungary	16
Montellori 'Vin Santo' Trebbiano 2017, Tuscany, Italy	16
Donnafugata 'Ben Ryé' Passito di Pantelleria 2021, Sicily, Italy	16
Rare Wine Co. 'Boston Bual' Madeira Madeira, Portugal	13
Graham's '20 Year Old' Tawny Port Douro, Portugal	17

CENTO